



Everything- from the welcome snack to the petit fours, going through our bakery products with sourdough and fresh pasta - is homemade.

The ingredients, of the highest quality, are accurately chosen from small producers, from the farmers of the very close Porta Palazzo and trusted suppliers.

Products marked with an asterisk as well as our bakery products have been frozen by us - after the preparation-, to maintain unaltered nutritional properties during conservation, following the procedures of the self-control plan.

It is also recalled that, on the basis of the EC regulation n. 852 / 2004, our products undergo the abatement process of at least -20° c.

For further information on allergens and detailed history of each ingredient, please ask the restaurant staff.



TASTING MENUS

**3 COURSES
35 euros**

**5 COURSES
50 euros**

**8 COURSES + DESSERT
75 euros
RESERVATION ONLY**

***The selection of dishes is curated by the chef.
The tasting menu is served for the entire table.
Please inform us of any intolerances or specific dietary requirements.
The tasting menu is highly recommended for tables of more than six (6) guests.***

**WINE PAIRING
3 glasses 20 euros
5 glasses 30 euros**

Wine selection is handled by us.

**Cover charge €3
*Includes homemade sourdough bread***



STARTERS 16 €

- Veal with bottarga
- Crispy beef tongue and salsa verde mayonnaise
 - Marinated tuna, chicory, and lime
 - Shrimp, Belgian endive, and capers

FIRST COURSES 16 €

- Tortelloni stuffed with Neapolitan-style Genovese and smoked black pepper sauce
 - Spaghetti, anchovies, lemon, and chili pepper
 - Fresh rigatoni with bluefish Luciana-style
 - Agnolotti with ricotta "cacio e pepe", mussels, and turnip greens
- Potato gnocchi in chicory, chickpea, and hazelnut soup

MAIN COURSES 22 €

- Octopus, turnip tops, Jamaica pepper and marjoram
 - Cod, smoked buffalo mozzarella, broccoli, and sweet and sour caramel
 - Braised beef with Aglianico wine, cabbage, and dark chocolate
 - Pork belly with vermouth and romaine lettuce
- Roasted escarole, its cream, sweet chili pepper, orange

DESSERTS 8 €

- Super Pastiera
- My Tiramisu
- Dark chocolate and hazelnut Caprese cake with berries
 - Vanilla, apple, and fennel mousse



BITTER LIQUEURS

classic 4 € / specials 6 €

SPIRITS

Brandy Torres 8 €
Cognac Courvoisier 8 €
Grappa bianca di vinaccia Sarpa Poli (Veneto) 5 €
Grappa Barricata 6 €
Rhum Malteco (Guatemala) 8 €
Rhum Diplomatico (Venezuela) 12 €
Whisky Talisker Skye 8 €
Whisky Nikka Days 12 €
Whisky Marker's Mark Bourbon 8 €

MEDITATION WINES

Barolo chinato Az. Rovero 6 €
Barbera Chinata 800 Farmacia della Consolata 5 €
Passito Terre Siciliane Az Colosi 6 €

'Ferrarelle' sparkling water or still 3 €

Beers 6 €

Glass of wine from 7 to 10 €

Lavazza Coffee 2 €

Lavazza decaf coffee 2 €

Our selection of infusions 4 €

Feel free to ask for any many changes for children.